

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
10000403988-MSC-ACCREDIA-ITA

Initial certification date:
14 April 2021

Valid:
14 April 2024 – 13 April 2027

This is to certify that the management system of

Alfrus S.r.l.

Via Degli Oleandri s.n.c. - 70026 Modugno (BA) - Italy

and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Occupational Health and Safety Management System standard:
ISO 45001:2018

This certificate is valid for the following scope:

**Trade, production (grading, blanching - peeling - drying, sifting, grinding) and packaging of almonds (whole selected, peeled, toasted, grains, sliced, sticks and flour). Trade, production (selection and grading) and packaging of other dried fruit. Production of marzipan and paste almond milk through the phases of: grinding, mixing, kneading, pasteurization, extrusion and packaging.
(IAF 03)**

Place and date:
Vimercate (MB), 08 April 2024



SGQ N° 003 A
SGA N° 003 D
SGE N° 007 M
SCR N° 004 F

EMAS N° 009 P
PRD N° 003 B
PRS N° 094 C
SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento
SGQ, SGA, PRD, PRS, ISP, GIG, LAB e LAT, di MLA IAF
per gli schemi di accreditamento SGQ, SGA, SSI, FSM
e PRD e di MRA ILAC per gli schemi di accreditamento
LAB, MED, LAT e ISP

For the issuing office:
DNV - Business Assurance
Via Energy Park, 14, - 20871 Vimercate (MB) - Italy



Claudia Baroncini
Management Representative

Appendix to Certificate

Alfrus S.r.l.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
Alfrus S.r.l.	Via Degli Oleandri s.n.c. - 70026 Modugno (BA) - Italy	Trade, production (grading, blanching - peeling - drying, sifting, grinding) and packaging of almonds (whole selected, peeled, toasted, grains, sliced, sticks and flour). Trade, production (selection and grading) and packaging of other dried fruit.
Alfrus S.r.l.	Via dell'Industria, 16 - 33030 Coseano (UD) - Italy	Trade, production (grading, blanching - peeling - drying, sifting, grinding) and packaging of almonds (whole selected, peeled, toasted, sliced, grains, sticks and flour). Production of marzipan and paste almond milk through the phases of: grinding, mixing, kneading, pasteurization, extrusion and packaging.